

The Hood River Glacier

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No. 52



Don't travel the thorny paths of life;—the rosy road to comfort is open to you. Make up your mind to start a Bank account and save a little of earnings each pay day.

Don't wait until next pay day to begin. You can start today. We will be glad to help you if you will consult us—One dollar will start you.

4% Interest Paid on Savings

FIRST NATIONAL BANK

Capital \$100,000 Surplus \$36,000

OUR regular ad. makes way in this issue for the following from the editorial columns of the Oregonian of May 20th:

"In the Weekly News Letter, a publication issued by the United States Department of Agriculture, farmers are advised to do as much of their business as possible through the banks. By depositing all money received and paying all bills of moment by check a pretty accurate account of receipts and expenditures can be at all times had by simple computations. Small items can be paid for by cash had by means of cashing checks for considerable sums to be kept on hand for liquidating such bills. If necessary a supplemental account could be kept of such items, thus making the accounts of receipts and expenditures exactly correct and entirely self-explanatory.

"The article calls attention to the indisputable fact that a bill paid by a bank check made payable to and endorsed by the creditor is as good a receipt as can be had. It also advertises to the value of a bank account as a step toward systematization and business safety. In fact, the careful and studious keeping of a bank account, with strict attention to banking rules, is sure to redound to the good of the farmer or any other business man who wishes to conduct his affairs safely and methodically."

BUTLER BANKING CO.

Self denial during your youthful days will allow self indulgence in your old age. Better start the savings habit right now.

Hood River State Bank

FORD

THE UNIVERSAL CAR

Barring the unforeseen, each retail buyer of a new Ford car, between August 1914 and August 1915, will receive from \$40 to \$60 as a share of the Ford Motor Company's profits.

Anyone can drive a Ford—it's so simple in construction. No complex mechanism to learn. In town or country, for business or pleasure, Ford cars serve everybody, for about two cents a mile to operate and maintain.

On display and sale by

Columbia Auto & Machine Co.

LONG TIME credit houses must get long prices. Goods sold on twelve months time must pay two or more profits. List up \$50.00 you have paid such houses and compare with our prices.

We Offer You 60 Days Credit Because that is best we could get.

We Offer You 5 per cent for Cash Because that is what we get plus the insurance, expense of bookkeeping, stamps, etc.

We Charge Interest if Over Time is Taken Because we cannot borrow money without paying interest.

The net result after three years is that the increased percentage of cash received creates a change in ratio of turnover that enables us to reduce price level, while the 5% for cash is always that much less than you are buying for.

Let us show you the facts and the goods.

Stewart Hardware & Furniture Co.

IF IT ISN'T AN EASTMAN IT ISN'T A KODAK. IF IT ISN'T A KODAK, IT ISN'T AUTOGRAPHIC. IF IT ISN'T AUTOGRAPHIC, IT ISN'T UP-TO-DATE.

Hence:

IF IT ISN'T AN EASTMAN, IT ISN'T UP-TO-DATE

All 1915 Folding Kodaks are Autographic. Let us furnish and finish your Autographic Films

Kresse Drug Company

The Rexall Store

Victor Victrolas and Records

Satisfactory Titles

are demanded by the wise buyer. Our work is unquestioned and guarantees protection.

Satisfactory Insurance

is deemed a necessity by the wise property owner. We represent 10 strong companies and have millions of insurance in the Valley

Satisfactory Bonds

may sometime be required of you, contract, court or security. When in need of such service inquire of us.

Hood River Abstract Company

Never Again

We got stung on some Larch boxes They gave our butter a tallowy-muttony taste. As soon as we found it out we requested the grocers to return all tainted butter. We understand that it was not all returned.

Were you one the victims?

Remember our butter is made from clean Hood River cream.

Hood River Creamery Co.

Quality Groceries of Special Merit

Pompeian Olive Oil—Imported Italian 25c, 50c, \$1, \$3.50
Beechnut Catsup—the kind you'll want 20c, 50c
Golden Egg Macaroni, Spaghetti, Noodles are clean 10c
Campbell's Soups—all kinds 10c can
H-O Oats—an unusual breakfast food—2 for 35c
Quaker Puffed Corn, Rice and wheat 15c package. Bring in your magazine coupons here and get free packages.

The Star Grocery, Perigo & Son
"Good Things to Eat" at

LARGE CLASS IS GRADUATED

COMMENCEMENT ENDS FRIDAY NIGHT

Exercises of Week Marked by Brilliant Pageant and Meritorious Dramatic Performances

With the stage literally banked with rose bouquets, gifts for the graduates, the 43 members of the class of 1915 of the Hood River high school were awarded their diplomas at Heilbronner hall last Friday night by Mrs. Alma Howe, chairman of the city school board. The class was the largest in the history of the high school.

The big hall was crowded with friends and relatives of the graduates, and the most of the proud parents were present.

Preceding the program, and as the audience filed into the hall, the high school orchestra, Prof. N. L. Burton, leader, played selections.

The orchestra was followed by the Girls' Glee club in "Rosetuds."

Laurence Hershner, president of the student body, son of Rev. and Mrs. J. L. Hershner, delivered the valedictory oration. "Heroes of Peace," was the subject with which he held the interested listeners.

Miss Jewell Taylor, daughter of Mr. and Mrs. Hubbard Taylor, of the Heights, gave a recitation, "The Professor."

Two vocal selections, "The Shower," and "Absent," were rendered by the Girls' Glee club.

The commencement address was delivered by Dr. Charles Joseph Bushnell, president of Pacific University.

Mrs. C. H. Henney, who has had charge of the musical department of the high school, sang, "A Hundred Years From Now."

In the presentation of the diplomas Miss Katherine Marquis acted as messenger. In the most interesting all day meet of recent years the local school took all honors from the Dalles high school here last Friday. The track meet was held in the morning and ended with a score of 63-62 in favor of the local spikers. Thomas, the H. R. H. S. speed artist, failed to show up for the track meet, so the best of the local boys could do was take second and third places in the sprints.

A near fatality occurred when the pole vaulter, Chet Pape while he was clearing the bar, vaulting. Pape was laid out for a few moments, and when the D. H. S. pole was considered unsafe the points in that event were divided equally among the two schools. Pape took second place in competition with the best in the state in pole vault at Eugene and could undoubtedly have taken first place here.

The relay race was ruled out on a technicality when Steers crossed in front of Imholz, the local runner, on the corner, preventing him from passing and forcing him to fall behind. As the Dalles team did not care to run the race over it was ruled out altogether.

The officials were: The Dalles, Dillon, Adams, and Ganger; Hood River, Chandler, Brosius, Humphrey, Baker and Sosa; Coach Crites was laid up with the mumps and did not get to see the meet. The events resulted as follows:

50 yard dash—Dyball, D. H. S., first; Hale, H. R. H. S., second; Wilson, D. H. S., third. Time, 30.2-5.

Shot put—Steers, D. H. S., first; Pape, H. R. H. S., second; Cooper, H. R. H. S., third. Distance 47.7-2.

100 yard dash—Dyball, D. H. S., first; Hale, H. R. H. S., second; Imholz, H. R. H. S., third. Time, 10.2-5.

120 yd. hurdle—C. Pape, H. R. H. S., first; A. Pape, H. R. H. S., second; Wilson, D. H. S., third. Time, 2.15-3-5.

Half mile run—Egbert, D. H. S., first; Porter, H. R. H. S., second; Wilhelm, D. H. S., third. Time 2.15-3-5.

Discus—Steers, D. H. S., first; C. Pape, H. R. H. S., second; Cooper, H. R. H. S., third. Distance 102 feet six inches.

220 yd. hurdles—A. Pape, H. R. H. S., first; C. Pape, H. R. H. S., second; Wilson, D. H. S., third. Time 23-3-5.

High jump—Steers, D. H. S., first; Pape, H. R. H. S., second; Cooper, H. R. H. S., third. Height, 5 feet 9 inches.

Mile run—Egbert, D. H. S., first; Regnell, H. R. H. S., second; Cofferty, H. R. H. S., third. Time, 5.10.

Broad jump—A. Pape, H. R. H. S., first; Steers, D. H. S., second; C. Pape, H. R. H. S., third. Distance 19 feet.

Javelin throw—Steers, D. H. S., first; Jones, H. R. H. S., second; Hale, H. R. H. S., third. Distance, 422 feet.

220 yd. dash—Wilson, D. H. S., first; Hale, H. R. H. S., second; Pape, H. R. H. S., third. Time, 23.

440 yd. dash—Steers, D. H. S., first; Imholz, H. R. H. S., second; Patton, D. H. S., third. Time 3.4.

The relay teams were: D. H. S.: Dyball, Cotty, Steers, Wilson, H. E. R. S.: Hale, Cooper, Imholz, G. G. G.

Chet Pape's local swimmers lined up against the Dalles 11 team in the afternoon and walloped them 11-7. Cohn started on the mound for the Dalles and Jones for Hood River, but neither was able to withstand the waif-est that ensued and were replaced by Tyler for D. H. S., and Capt. Pape for H. R. H. S., respectively. The local team garnered seven hits off of Cohn and Tyler, and the Dalles aggregation pulled down four hits off the local team. Eighteen errors were made during the game and 15 players were left on bases.

The H. R. H. S. team started things in the first when they got three men on bases and none down, but Capt. Pape whiffed and Button and Hale went down on a double play, retiring the side without any scoring. The D. H. S. team did not get a single hit and got on base only once up till the fifth inning, when Jones walked Mohr, with the bases full, scoring Wilson, but Hostettler, the next man up, went out short stop to first, retiring the side.

The local team scored four runs in the third inning, two in the fourth, and crossed over the pan with five runs. The D. H. S. team scored three runs in seventh inning and duplicated that feat in the eighth inning, making the score 7-6. However, Chet Pape's warriors came back in the last half of the eighth and crossed over the pan with five runs. When the Dalles took the lead in the eighth, Bill Chandler, who was managing the team in Coach Crites' absence, offered quarters to every player who scored. A. Pape, Imholz, Jones, Hale and Porter each annexed a quarter.

CANNERY NOW IN OPERATION

HUNDRED GIRLS NEEDED AT PLANT

New Machinery Installed Makes Local Institution Convenient—Fruit Bought Direct from Growers

The Hood River Canning Co. began packing Hood River strawberries Tuesday of last week. With new machinery installed and with the plant made one of the most conveniently arranged in the northwest, hundreds of crates of luscious Clark Seedlings are now going into cases for distribution to discriminating trade in all parts of the country.

The name of the canning company, which is a corporation, was recently changed from Clou-Newton Co. to the Hood River Canning Co. The authorized capital stock was increased from \$10,000 to \$25,000. With E. B. Clou, who began the business with John R. Newton last year, his brother, W. H. Clou and H. H. Larkin are now associated. All have had years of experience in the business. They all believe in the success of the Hood River valley fruit industry, and are endeavoring to assist the growers, while they build up a profitable business for themselves.

Mr. Larkin came here from Greeley, Colo., where he was engaged in the canning business. "I have spent all my life in the canning business," he says. In fact, I have devoted about 36 years to the work. About 17 years ago Mr. Clou and I were engaged in business together in New Jersey. In all my experience I have never seen a finer product from a canner's viewpoint than that grown in Hood River."

When the factory begins to operate full time at least 100 girls, women and men will be needed to pick and wash the fruit and prepare it for the processes through which it passes. Last year about 65 girls and women were employed at the cannery.

Since last season a number of improvements have been made at the cannery. A new receiving platform has been built. Two new double sealers, the machines that apply the caps and seal the cans, have been installed. All the shelves and work tables have been rearranged, making the big work room far more convenient. New cooling tanks have been built.

A crate of berries never stops now on being delivered at the receiving platform. It is weighed, packed in boxes and passes to the girls, who pick off the stems and place the fruit in standard grades. An inspector is all the time observing the picking tables to see that rigid grading rules are enforced. The men then gather up the filled trays and place them on shelves, the different grades segregated. The berries are then thoroughly washed and placed in cans that are fresh from the mill. The cans are then weighed and weighed, after which they are placed in steamers. They then are taken by boys to the double sealers.

From the sealers the cans of fruit, in trays, are passed to the packing troughs. The trays are attached to slow moving sprocket chains. Inclines that fit in the troughs are so arranged that they may be slid backward and forward. They may be set so that the fruit may be emerged in the steaming water any length of time desired. The sprocket chain draws them through the cooking trough over a division into boxes awaiting the process by which the cans are lacquered to prevent rusting. Each can bears a rubber stamp imprint, denoting the date of canning, the grade and contents. After the lacquering has been finished, the fruit is stored away to await orders. When it is ready for shipment it is properly labeled.

"We invite all growers to come in and look over our plant," says Mr. Clou. "We will be delighted to have them call at any time and make tours of inspection."

The cannery is purchasing fruit direct from growers, and anyone with berries to sell should call 5422. The cannery will handle, in addition to strawberries, cherries, pears and apples. No vegetables will be handled this season. However, Mr. Larkin states that he thinks climatic conditions should make the Hood River valley a suitable place for the production of excellent canning vegetables.

"We would like to get as many cherries as possible from the valley," says Mr. Clou. "It must be remembered by the growers that if the cherries are allowed to remain on the trees and reach that condition most suitable for canners, they will add much weight over the fruit, that is picked earlier for shipment."

The cannery will not receive any fruit after 12 o'clock, noon, on Saturdays.

POSTAL DEPOSITS MAY BE SENT BY MAIL

Every person in the United States 10 years old or over may open an account in a postal savings bank after July 1, according to an executive letter from the Postal Savings System just issued by Postmaster General Burleson. This important extension of the service will be made possible by permitting persons living in communities so sparsely settled as to justify the designation of an office as a postal savings bank to open accounts by mail.

Under the plan adopted by the postmaster general for opening accounts by mail an intending depositor, residing where there is no regularly designated postal savings bank, will apply to his local postmaster who will see that necessary identification data is prepared and forwarded to a nearby post office authorized to accept deposits. The intending depositor will then be given permission to forward his first and subsequent deposits by money order or registered mail direct to the postmaster at the banking point for which receipts or certificates will be issued. He may withdraw all or any part of his postal savings by mail and so demand together with any interest that may be due him.

Postal savings receipts have broken all records in the past year. During the eight months prior to April 1 there was a net gain in deposits of \$19,000,000, as against a gain of \$8,000,000 for the same months the year before. Thousands of new accounts have been opened and the millions made up largely of hidden savings, have been turned back into the channels of trade just at a time when there was pressing demand for every dollar.

The amount deposited at Hood River postoffice since July 1, 1914, has reached \$4,175; the amount paid back has been \$3,012, showing a gain of \$1,163.

Butler Will Preside at Conference

Receiving a telegram Monday from F. C. Young, chairman of the committee in charge of the Commonwealth Conference to be held at Eugene, Truman Butler accepted an invitation to preside Saturday at the Good Roads program of the University conference.

The Commonwealth conference has been an annual feature of the University of Oregon, activities now for some years. Prominent men from all parts of the state meet to discuss timely problems.

Young Swiss Attempts Suicide

Having been crossed in a love affair, Fred Borra, a young Swiss, who has been working at the Purdy dairy ranch of T. D. Calkins, west of the city, attempted to commit suicide Sunday.

The young fellow jumped into a slough of the Columbia and cut a deep gash in one of his arms. Local authorities were notified and Borra, who had been prevented from taking his own life by boys who had seen him make the attempt, was brought to the city prison.

Meals served family style, 25c. Room and board \$6 a week. American Boarding House, 111 Cascade St., phone 1763. When you need help phone us, free employment bureau.

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CHIMES OF NORMANDY READY FOR BOARDS

J. Adrian Epping has rounded his cast for "The Chimes of Normandy" into shape and the city and valley's sweet singers are ready for this well known and popular three act comic opera Friday night, June 4. The people, too, are ready for the play. All have had their appetites whetted by remembrances of "The Mikado" last summer, and all are praying that it will not rain; for the play is going to be given at the open air auditorium, where Mother Nature has already been busy painting scenery. The grim maps that form a canopy for the theatre are dispersing myriads of green leaves that alone, as they rustle in the breeze, make the place attractive.

The cast of characters who will play the principal parts tomorrow night are: Serpentine, the Good for Nothing, Mrs. Alberta Jackson Gilliam; Germaine, the lost Marchioness, Mrs. G. H. Sletton; Henri, Marquis of Cornville, O. T. Wedemeyer; Jean Greni-chaux, a fisherman, C. N. Clarke; Gaspard, a miser, R. F. Marquis; the bailli, G. R. Wilbur.

Numerous villagers and attendants will be seen in the persons of other prominent citizens.

Miss Olive Nepple will play the accompaniments.

Miss Tousey, of Portland, who assisted in directing rehearsals for "The Mikado" last year, is here helping to prepare The Chimes of Normandy for the boards.